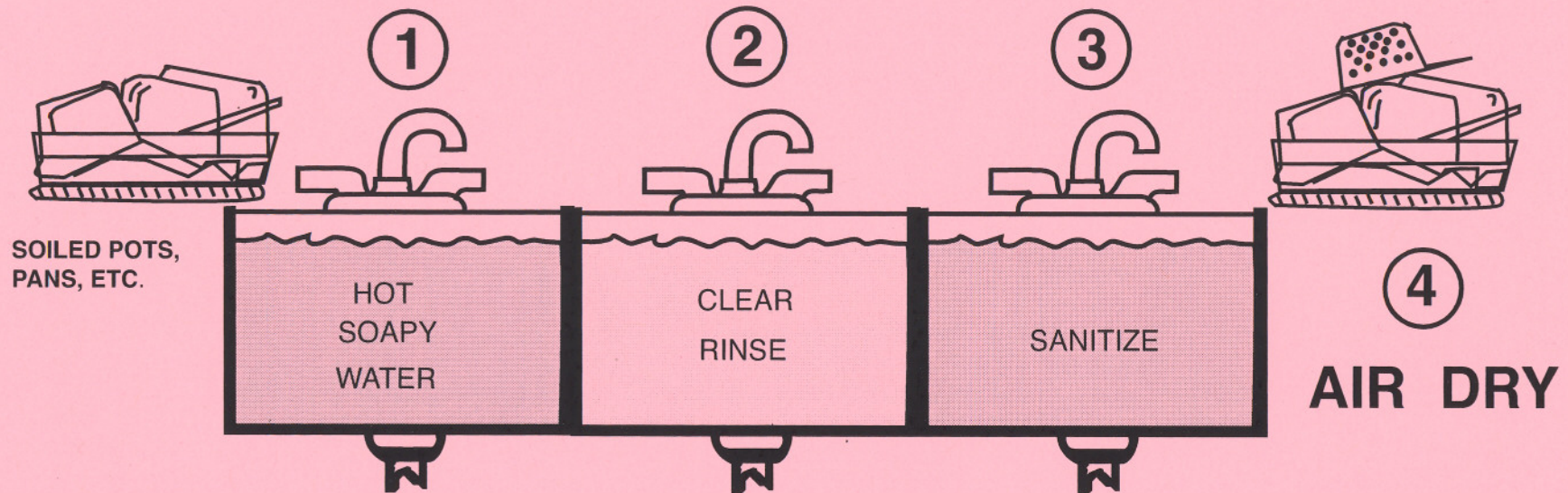


# MANUAL WAREWASHING INSTRUCTIONS



BEFORE WASHING	WASH	RINSE	SANITIZE	AFTER WASHING
Scrape and stack kitchenware, pre-rinse to keep the wash water clean.	Wash kitchenware in clean warm water (110°F-120°F) containing a suitable approved cleaning agent.	Rinse kitchenware in clean warm water (110°F-120°F) to make the sanitizing process more effective.  <b>DO NOT RINSE IN DIRTY WATER</b>	Sanitize by immersing all cleaned and rinsed glasses, utensils, equipment, by use of one of the following methods. <b>CONCENTRATION TEMPERATURE TIME</b> 1) Chlorine Solution 1oz. Bleach      75° F   1 minute to 4 gal. water 2) Iodine solution 12 1/2 ppm pH    75° F   1 minute but less than 5 minutes 3) Hot Water      170° F 1/2 minute*  *Requires heating element in sanitizing basin and special equipment for safety.  <b>NOTE: A suitable test kit shall be available and used.</b>	Drain until dry-DO NOT CLOTH TOWEL DRY  Store clean utensils, pots and pans in a clean place.  Store cleaned kitchenware inverted on dirt free shelves.

**SUFFOLK COUNTY**  
**DEPARTMENT OF HEALTH SERVICES**  
**BUREAU OF PUBLIC HEALTH PROTECTION**

